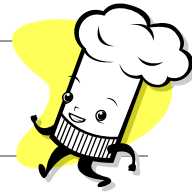

South American Potato Platter Potatoes and Chicken



Ingredients:

6 cups chicken broth (or 1, 49 1/2-ounce can) 2 pounds (6 medium) potatoes, cut into 1-inch chunks 2 lemons, halved 3 fresh or canned jalapeno peppers, quartered lengthwise 1 tablespoon ground cumin 1/2 pound boned and skinned chicken breast halves 1 bunch cilantro Salsa and Accompaniments 2 cups diced tomatoes 1/4 cup fresh or canned diced mild green chiles 1 tablespoon chopped cilantro 1 tablespoon white wine vinegar 1/4 teaspoon each salt and pepper 3 hard-cooked eggs, quartered 1 red bell pepper, julienned 1 cup pimento-stuffed green olives 6 whole green onions

Directions: To prepare potatoes and chicken, in large saucepan or Dutch oven combine broth, potatoes, lemons, jalapeno peppers and cumin. Bring to boil, reduce heat and simmer 8 minutes. Add chicken; simmer about 7 minutes longer until potatoes are just tender and chicken is cooked. Remove from heat; add cilantro to saucepan. Cool potatoes and chicken in broth 30 minutes. Meanwhile, make salsa: In small bowl combine tomatoes, chiles, cilantro, vinegar, salt and pepper. Drain potatoes and chicken, reserving 1 cup broth. To assemble, mound potatoes in center of large platter. Shred chicken and arrange on platter with remaining ingredients. Pour 1/2 cup broth over potatoes; serve remaining 1/2 cup broth in sauceboat. Serve immediately with salsa in bowl on the side.

Nutritional Information Per Serving:

Calories 310 Carbohydrates 40.5 gm. Protein 20.5 gm. Fat 8 gm. Sodium 770 mg. Cholesterol 125 mg.